



JOB DESCRIPTION – HEAD BUTCHER

Title:	Head Butcher
Rating:	Crew
Department:	Galley Department
Reports to:	Sous Chef, Executive Chef
Direct Subordinates:	Asst. Butcher, Utility Cook
Cabin:	Shared

1. EXPERIENCE/SKILLS/CHARACTER

- Must have worked at least for 3 Years as a Butcher in Hotels, Restaurants or preferably on Cruise ships.
- Must be able to prepare all meats and fish products specified in company standards.
- Must have basic school education
- Must be able to deal with quality control, production control, meat and fish storing
- Must have a good command of the English language

2. DUTIES & RESPONSIBILITIES

Must be aware and ensure that he and his co – workers follow USPH standards and follow company hygiene procedures.

The communications to the Executive Chef, Sous Chef and the Stock Controller must be in respectful, friendly and professional ways.

Responsible of Checking all Meat and Fish on delivery for quality and Quantity.

In charge of cleanliness of the Meat and Fish preparation rooms and proper storage of all Meat and Fish items in the Freezers and Fridges.

Close communication and contact with the Executive Chef with regard ordering and preparation is obligatory.

The guidelines and requests from the Chef and F&B Manager must be followed in the most efficient way.

All machines and equipment must be kept in good repair and must be handled with care at all times. Report any maintenance requirements by AVO to the relevant personnel.

Be present during the sanitation inspections of your areas.

The Butcher must be fully aware of the company controlling and food preparation procedures e.g. portion control, as outlined in the F&B manual.

Daily contact and exchange of information with the Executive Chef or Sous Chef is obligatory.



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I have read and discussed the above and I fully understand the description of my job and agree to abide by this description of my duties.

Head Butcher